

PATENT ABSTRACTS OF JAPAN

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(54) METHOD FOR STABILIZING COFFEE EXTRACT SOLUTION

(57)Abstract:

PURPOSE: To stabilize the subject extract solution capable of retaining coffee feeling and providing the quality stabilized for a long period without clouding by bringing a coffee extract solution into contact with specific silica gel, then aggregating and settling fine particulate turbid substances in the above mentioned extract solution and removing the settled turbid substances.

CONSTITUTION: A coffee extract solution is brought into contact with silica gel (used in an amount of 0.004–0.5wt.% based on the coffee extract solution expressed in terms of Brix 1) having 0.4–2.0ml/g pore volume and 1.0–100μm average particle diameter (preferably 0.8–1.6ml/g pore volume and 20–90μm average particle diameter) to aggregate and settle fine particulate turbid substances in the aforementioned coffee extract solution. Thereby, the above-mentioned settled turbid substances are removed to afford the objective stabilized coffee.

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